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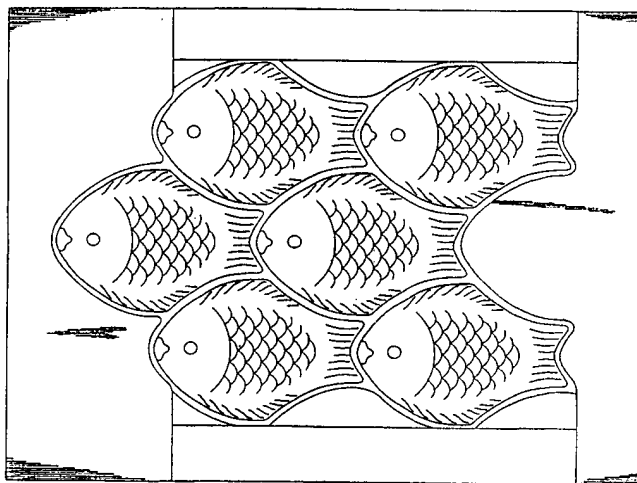
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(54) Title: EDIBLE PROTEIN MATRIX AND METHOD FOR MAKING THE SAME



(57) Abstract: An intermediary edible composition of a protein emulsion that can be formed into intermediary films for construction of sheets and pockets, and into extruded forms is disclosed. The emulsion preferably includes a fish-based protein and is used to create intermediary films, which are laid in convex mold halves (Fig. 1). The molds are mated and subjected to a heating step where after a protein-based pocket structure is formed. The pocket can be used for holding a variety of foodstuffs, and has excellent moisture absorption resistance as well as mechanical properties.

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